

**Employees' Diversity Committee  
2006 Asian Pacific Heritage Month**

**Recipe for Pot Stickers**

**1 package of Shanghai Dumpling skin**

Oil for pan fry

1 cup water

**For Filling:**

1 LB Ground pork

1/3 LB shrimp, roughly chopped

2 cups Napa Cabbage, fine chopped

3 green scallions (only the green part, chopped, and reserve the white part)

1 TBS cilantro (optional)

3 cloves Garlic, fine chopped

2 tsp. Ginger, fine chopped

2 TBS soy sauce

2 TBS sesame oil

Pinch of ground nutmeg

Salt and pepper to taste

**For Dipping Sauce**

1/4 cup soy sauce

1 tsp chili sauce

1 tsp sesame oil

1 green scallion, the white part and chopped

1 tsp rice vinegar

**To Make Filling:**

Mix all of the ingredients together in a large bowl. Season the mixture with salt and pepper. To test the seasoning by heating 1/2TBS oil in a sauté pan and cooking a spoonful of filling.

Take a piece of dumpling skin. Dip a fingertip into a bowl of water and brush the edge of the dumpling skin. Place a spoonful of filling in the center of the skin. Fold the edges over and pinch it tight to seal it up.

In a sauté pan, heat 1 TBS of oil up. Turn the heat to medium. Add in dumplings and brown each side until the inside is cooked. **SERVE IT WITH DIPPING SAUCE.**

To make sauce: Mix all the ingredients together.